



Stability and Stabilization of Omega-3 Oils as such and in Selected Foods

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Title:	Stability and Stabilization of Omega-3 Oils as such and in Selected Foods
Abstract (150 words or less):	<p>The application of omega-3 polyunsaturated fatty acids (PUFA) in foods has increased dramatically during the last decade due to the increasing awareness about the health beneficial effects of these fatty acids. Due to their polyunsaturated nature omega-3 PUFA are highly susceptible to lipid oxidation, which will lead to formation of undesirable fishy and rancid off-flavours. Such off-flavours can lead to consumer rejection of omega-3 enriched foods. Important issues to address in order to avoid lipid oxidation are 1) processing conditions and product composition, 2) omega-3 PUFA source and delivery system, and 3) addition of antioxidants. This presentation will summarize our current knowledge about these issues in a range of different omega-3 enriched foods.</p>

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Deadlines: Title and abstract submissions, respectively, August 3 and September 28, 2012

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